

All Day Menu

Sip &
Scran

12pm till 3pm, 4pm till 9pm, Wednesday to Saturday

Nibbles

Mixed olives (GF, VG)	£4
Bread basket, olive oil & balsamic (GFA, V)	£4
Thai rice ball & sriracha mayonnaise	£4
Oysters (GF) with just lemon, shallot & red wine vinegar or Ponzu, caviar & coriander leaf	£3.5 each, 3 for £9.75, 6 for £19

Small Plates

Cous Cous salad, pomegranate, spring onion, coriander, toasted nuts, seeds, fried halloumi & harissa mayonnaise (V)	£7.5
Rare roast beef, pickled radish, horseradish crème fraiche & baby beetroot salad (GF)	£8.5
BBQ graffiti aubergine, Ras el Hanout, sprouted puy lentils, minted yogurt & fresh herbs (VG, GF)	£7.5
Soused mackerel fillet, jersey royal potato, broad beans, peas, elderflower & white wine dressing (GF)	£9
Grilled artichoke heart, coriander humous, flat bread & lemon (VG/GFA)	£8
Soup of the day, warmed sourdough & Nether End farm butter	£6.5
Tasting platter from the small plates with bread	1-2 people £13, 3-4 people £22, 5-6 people £31

On Toast

Served on grilled sourdough with homemade vegetable crips & side salad	
Newcastle Brown Ale Welsh rarebit (V)	£8.5
Devilled lamb kidneys, girolle mushrooms & garden peas (GFA)	£9
North sea mackerel paté, water cress salad (GFA)	£8.5
Garlic & herb marinated summer vegetables, yellow courgette, heirloom tomato, wood roasted red peppers (VG,GFA)	£7.5
Add on homemade triple cooked chips	£2

Please advise your server of any food allergies or intolerances . Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG- Vegan
A discretionary service charge of 10% will be added for parties of 8 or more.

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Large Plates

Taste of sea linguine, sea bass fillet, mussels, tiger prawns in a mild madras curry sauce & sea herbs (GFA)	£24
Northumbrian lamb rump, minted pea risotto, ricotta, scorched shallots & parmesan crisp (GF)	£23
Braised pork belly, summer vegetables, chimichurri & Jersey royal potato (GF)	£19
Miso roasted celeriac steak, butter bean mash, wilted spinach, parsnip crisps, hazel nuts & herb oil (GF/VG)	£13
Palak tofu corn in North Indian spinach curry with cumin flavoured rice and paratha (VG)	£14
Lalpur to Low Fell Dehati Tangri marinated local chicken legs in East Indian green curry with cumin flavoured rice and Indian flatbread (GFA)	£16
Short rib, chuck & rump cap beef burger, mature cheddar, burger sauce, iceberg lettuce, tomato, red onion slaw & triple cooked chips (GFA)	£14
North Sea Cod, cider & tarragon batter scraps, smashed garden peas, tartare sauce & triple cooked chips (GFA)	£16
10 oz Rump Steak, triple cooked chips, roasted tomato, field mushroom & mixed leaves (GF)	£26
Add skewer of chilli & garlic tiger prawns (GF)	£5
Sauces (GF) peppercorn, diane, béarnaise, garlic butter	£3.5

Sides. All £4

- Cider & tarragon battered onion rings (VG)
- Triple cooked chips (GF/VG)
- Grilled corn on the cob, chilli and garlic butter (V/GF)
- Mixed leaf salad (GF/VG)

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